

## Basic List of Requirements for Food Service Establishments

The following list of items is basic requirements for a food service establishment to be permitted under the State of Wyoming statutes and food service regulations. This list is not all-inclusive but notes the major items for the average restaurant or food service operation. This list includes operating practices as well as minimum equipment standards.

1. Plans and specifications, drawn to scale and showing equipment, must be submitted to the Department for approval 30 days before construction.
2. All food must be from an approved source. Milk must be dispensed via individual cartons or an approved, properly labeled dispenser.
3. There shall be adequate reach-in/walk-in refrigeration storage for all cold foods.
4. There shall be adequate facilities to maintain hot foods, i.e., steam tables, hot holding cabinets, bainmaries, etc.
5. Crock pots are not approved for commercial food preparation.
6. Thermometers must be provided and conspicuous in all cold storage units.
7. There shall be adequate storage facilities for dry and canned foods, as well as single service items, etc.
8. Ice must be from an approved source and all storage bins must be properly covered or protected.
9. Sneeze guards are required on all serving lines, salad bars, etc.
10. All equipment must be National Sanitation Foundation (NSF) or equivalent in construction and installation.
11. Cooling plates or tubes must be properly located on drink dispensers.
12. Contact paper is not approved for shelving in storage or food preparation areas.
13. A three-compartment sink shall be provided with drain boards or dish tables on each end or a commercial type dishwasher is required.
14. Hot water dishwashing machines must have a booster to maintain 180°F temperature at manifold or an approved low temperature chemical hookup.
15. Food contact wiping cloths must be stored in a sanitized solution between uses for kitchen, dining room and bar.
16. All hand washing sinks shall have hot and cold water delivered via mixing valve faucets.
17. A hand-washing sink must be installed in the immediate food preparation Area as well as in restrooms.
18. All restrooms shall have: self-closing doors, be ventilated to the outside of the building by electrically powered vents, and have hot and cold water delivered via a mixing valve faucet to the hand wash sinks.
19. Outside garbage facilities shall be properly located and maintained.
20. All outer openings shall be protected (screened) and have tight fitting doors, doorjamb, etc.
21. The establishment must have proper floor coverings, no carpets in kitchen, restrooms or behind bars.
22. All walls and ceilings shall be washable, smooth, of easily cleanable material and light colored.
23. All lights in food preparation, storage and utensil washing areas shall be shielded.
24. An exhaust system must be installed over all stoves and heat producing equipment. This includes a canopy, which must cover all equipment and have removable, washable grease filters and properly shielded lights.
25. The State Electrical Code requires an automatic fire extinguisher system to be included in all commercial stove-canopy exhaust system installations.
26. Personal items, such as clothing and purses, shall be stored separately from food and food utensils.
27. Toxic items, which include insecticides/rodenticides, cleaning/ caustic items, and medicines, shall be stored separately from food and food utensils.
28. Mops, brooms and other cleaning or maintenance equipment must be properly stored.
29. Outside premises must be maintained, free of litter and/or other junk.
30. No clothes washer or dryer is allowed in a food preparation area.
31. Clean and soiled linen shall be stored separately and in proper containers.
32. A utility or mop sink is required in all facilities.

33. All food or utensil washing equipment utilizing waste lines shall have indirect drains to the sewer system.
34. If a private water supply is utilized, monthly bacteriological tests are required.
35. A State permit, from the State Engineer's Office, is required for drilling of wells.
36. A private wastewater disposal system must have a DEQ permit and be constructed in accordance with submitted plans.
37. Submission of plans and specifications to the State Fire Prevention and Electrical Safety Office is required for all newly constructed projects and for remodeling projects when cost figures equal or are in excess of \$5,000.
38. Check with city and/or county Planning and Zoning Offices for local requirements and building permits.